ADULT DAYCARE ARM SURVEY TOOL

FACILITY	ADDRESS	DATES		LI	ICENSE	
ADMINISTRATOR	FACILITY ID	TELEPHONE	T	ASK C	ORDER	
SURVEYOR/S	E MAIL					
RULE	GUIDELINES		YES	NO	COMMENTS	
37.106.2601 APPLICATION OF OTHER RULES	2					
(1) To the extent that other licensure rules in ARM Title 37, chapter 106, subchapter 3 con with the terms of ARM Title 37, chapter 106 subchapter 26, the terms of subchapter 26 wi apply to adult day care centers.	,					
37.106.2602 GENERAL SERVICES, ADMINISTRATION AND STAFFING (1) An adult day care center shall provide the staff assistance to clients that each requires for activities of daily living, including but not limited to eating, walking, and grooming. (2) If an adult day care center is operated on premises of another licensed health care facility the other facility may provide to day care clients any of the services for which the other facility is licensed, subject to the limitation the overnight service to a client may be provided no more than seven successive nights; (b) adequate facilities and staff must be provided appropriately serve the clients of each licentacility; and (c) the center must identify, in writing, those personnel responsible for operating its program (3) An adult day care center that is not operation the premises of another licensed health cathacility may not provide overnight service.	the ity: Any stay over 2 Any stay over 2 ided insed ams. ted re	4 hours must be admitted				

social activities for clients, post a calendar of		
those activities where clients can see it, and		
retain a copy of each calendar for at least one		
year after the date of the last event recorded on it.		
(5) An adult day care center must provide an area		
in which clients desiring to do so may rest. A bed		
or lounge chair, as well as blankets and pillows,		
must be available and furnished to those who		
need them. If the center provides a bed or beds, it		
must:		
(a) keep each bed dressed in clean bed linen in		
good condition;		
(b) keep on hand a supply of clean bed linen		
sufficient to change beds often enough to keep		
them clean, dry, and free from odors; and		
(c) provide each bed with a moisture-proof		
mattress or a moisture-proof mattress cover and		
mattress pad.		
(6) There must be a written agreement between		
the center and each client or other person		
responsible for the client pertaining to cost of		
care, type of care, services to be provided, and		
the manner by which the responsible party will		
be notified of significant changes in the client's		
condition and the need to seek emergency care		
for the client.		
(7) The family member or other person		
responsible for a client must be notified promptly		
if the client is removed from the center. A		
notation of the date of the contact and the person		
contacted must be made in the client's record.		
(8) Each client must have access to a telephone at		
a convenient location within the center.		
(9) The center shall make adequate provisions for		
identification of client's personal property and for		
safekeeping of valuables, including keeping an		_

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accounting of any personal funds handled for the			
client by the center.			
(10) A client who is ambulatory only with			
mechanical assistance may only be kept on the			
ground floor of the center.			
(11) Each adult day care center must employ a			
manager who must be in good physical and			
mental health, be of reputable and responsible			
moral character, and exhibit concern for the			
safety and well-being of clients, and who:			
(a) is at all times responsible for the center and			
ensures appropriate supervision of the clients;			
(b) has completed high school or has a general			
education development (GED) certificate;			
(c) has knowledge of and the ability to conform			
to the applicable laws and rules governing adult			
day care centers; and			
(12) The owner of an adult day care center who			
meets the qualifications listed in (11) above may			
serve as the manager.			
(13) The manager must:			
(a) oversee the day to day operation of the center,			
including, but not limited to:			
(i) services to clients;			
(ii) record keeping; and			
(iii) employing, training and/or supervising			
employees.			
(b) protect the safety of clients;			
(c) be familiar with and assure compliance with			
the department's standards and rules relating to			
adult day care;			
(d) post the current license at all times at a place			
in the center that is conspicuous to the public;			
(e) provide documented orientation to all			
employees that includes information on the			
following:			

(i) an overview of the center's policies and		
procedures manual and a presentation regarding		
how the policies and procedures are to be used		
and implemented;		
(ii) a review of the employee's job description;		
(iii) services provided by the facility;		
(iv) simulated fire prevention, evacuation, and		
disaster drills;		
(v) basic techniques of identifying and correcting		
potential safety hazards in the facility; and		
(vi) emergency procedures, such as basic first		
aid.		
(f) review every accident and/or incident causing		
injury to a client or employee, take appropriate		
corrective action, and ensure that a record of all		
accidents and/or incidents and the corrective		
measures taken is maintained;		
(g) comply with the provisions of the Montana		
Elder and Developmentally Disabled Abuse		
Prevention Act, <u>52-3-801</u> et seq., MCA;		
(h) ensure that the center has a policies and		
procedures manual that governs the operations of		
the center, that is available to and followed by all		
employees, and that is available to clients upon		
request;		
(i) maintain a personnel record for each		
employee, including for substitute personnel, that		
meets the requirements of ARM $\underline{37.106.2620}(3)$,		
and retain it for at least one year after the		
employee terminates employment;		
(j) maintain a list of the names, addresses, and		
telephone numbers of all employees, including		
substitute personnel, and ensure that all such lists		
for the prior 12 months are retained on the		
premises; and		
(k) maintain an ongoing census of clients,		

also include policies and procedures which are		
applicable to the center itself and which reflect		
how services between the two facilities are		
integrated.		
37.106.2606 CONSTRUCTION		
(1) Any construction of or alteration, addition, or		
renovation to an adult day care center must meet		
all applicable local building and fire codes and be		
approved by the officer having jurisdiction to		
determine if the building codes are met by the		
facility and by the state fire marshal or his/her		
designee.		
(2) An adult day care center must have an annual		
fire inspection conducted by the appropriate local		
authorities and maintain a record of such		
inspection for at least one year following the date		
of the inspection.		
(3) An adult day care center must meet the water		
supply system requirements of ARM <u>37.111.115</u>		
and the sewage system requirements of ARM		
<u>37.111.116</u> .		
(4) The department hereby adopts and		
incorporates by reference ARM <u>37.111.115</u> ,		
which sets forth requirements for construction		
and maintenance of water supply systems, and		
ARM <u>37.111.116</u> , which sets forth requirements		
for construction and maintenance of sewage		
systems. Copies of the materials cited above are		
available from the Department of Public Health		
and Human Services, Quality Assurance		
Division, 2401 Colonial Drive, P.O. Box 202953,		
Helena, MT 59620-2953.		
<u>37.106.2607</u> ENVIRONMENTAL		
CONTROL		
(1) An adult day care center must be constructed		
and maintained so as to prevent as much as is		
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practically possible the entrance and harborage of		
rats, mice, insects, flies, or other vermin.		
(2) Hand cleansing soap or detergent and		
individual towels must be available at each sink		
in the center. A waste receptacle must be located		
near each sink.		
(3) A minimum of 10 foot-candles of light must		
be available in all rooms and hallways, with the		
following exceptions:		
(a) All reading lamps must have a capacity to		
provide a minimum of 30 foot-candles of light;		
(b) All toilet and bathing areas must be provided		
with a minimum of 30 foot-candles of light;		
(c) General lighting in food preparation areas		
must be a minimum of 50 foot-candles of light;		
(d) Hallways must be illuminated at all times by		
at least a minimum of five foot-candles of light at		
the floor.		
37.106.2608 DISASTER AND FIRE PLAN		
(1) An adult day care center shall develop a		
disaster and fire plan in conjunction with other		
emergency services in the community that		
includes a procedure that will be followed in the		
event of a natural or human caused disaster. This		
plan must be included in the center's policies and		
procedures manual.		
(2) An adult day care center shall conduct a drill		
of such procedure at least once a year. After a		
drill, the center shall prepare and retain on file a		
written report including, but not limited to, the		
following:		
(a) date and time of the drill;		
(b) the names of staff involved in the drill;		
(c) the names of other health care facilities, if		
any, that were involved in the drill;		
(d) the names of other persons involved in the		
(=/ === names of outer persons in or out in the		

drill;		
(e) a description of all phases of the drill		
procedure and suggestions for improvement; and		
(f) the signature of the person conducting the		
drill.		
<u>37.106.2609</u> INFECTION CONTROL		
(1) An adult day care center must ensure that		
each of its employees provides the center, prior		
to the time of employment, with documentation		
from a physician stating that the employee is free		
from communicable tuberculosis, and with the		
same documentation annually thereafter.		
(2) The center must ensure that, on the first day		
of service and annually thereafter, each client in		
that center provides documentation from a		
physician showing that the client is free from		
communicable tuberculosis.		
(3) The adult day care center must establish and		
maintain infection control policies and		
procedures sufficient to provide a safe		
environment and to prevent the transmission of		
disease. Such policies and procedures must		
include, at a minimum, the following guidelines:		
(a) Any employee contracting a communicable		
disease that is transmissible to clients through		
food handling or personal care may not appear at		
work until the infectious disease can no longer be		
transmitted. The decision to return to work must		
be made by the manager in accordance with the		
policies and procedures instituted by the center;		
and		
(b) If, after admission, a client is suspected of		
having a communicable disease that would		
endanger the health and welfare of other clients,		
the manager shall contact the client's physician		
and shall ensure that appropriate safety measures		

are taken on behalf of that client and the other clients. 37.106.2610 MAINTENANCE AND
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HOUSEKEEPING
(1) Each adult day care center shall have a
written maintenance program describing the
procedures that must be utilized by maintenance
personnel to keep the building and equipment in
repair and free from hazards.
(2) All electrical, mechanical, plumbing, fire
protection, heating, and sewage disposal systems
must be kept in operational condition.
(3) The temperature of hot water supplied to
handwashing and bathing facilities must not
exceed 120 E F.
(4) An adult day care center shall provide
housekeeping services on a daily basis or as
needed.
(5) Cleaners used in cleaning bathtubs, showers,
sinks, urinals, toilet bowls, toilet seats, and floors
must contain fungicides or germicides with
current EPA registration for that purpose.
(6) Floors must be covered with an easily
cleanable covering.
(7) Carpets are prohibited in bathrooms, kitchens,
laundries, or janitor closets.
(8) Walls and ceilings must be kept in good
repair and be of a finish that can be easily
cleaned.
(9) An adult day care center must be kept clean
and free of odors. Deodorants may not be used
for odor control in lieu of proper ventilation.
37.106.2615 LAUNDRY
(1) If an adult day care center that is not located
on the premises of another licensed health care
facility elects to process its laundry on the center

site, it must: (a) set aside and utilize an area solely for laundry purposes; (b) equip the laundry room with a mechanical washer and a dryer vented to the outside, handwashing facilities, a fresh air supply, and a hot water supply system that supplies the washer with water of at least 110 E F during each use; (c) have a separate area or room designed for use as a laundry, including an area for sorting soiled and clean linen and clothing. No laundry may be done in a food preparation or dishwashing area; (d) provide well maintained containers to store and transport laundry that are impervious to moisture, keeping those used for soiled laundry separate from those used for soiled laundry separate from those used for clean laundry; (e) dry all bed linen, towels, and wash cloths in the dryer; (f) protect clean laundry from sources of contamination; and (g) ensure that center staff handling laundry cover their clothes while working with soiled laundry, use separate clean covering for their clothes while handling clean laundry, and wash their hands both after working with soiled laundry and before they handle clean laundry. 37.106.2616 FOOD SERVICE (1) An adult day care center must provide: (a) at least one meal a day to clients who stay at the center over 10 hours; (b) two meals per day to clients who stay at the center over 10 hours; (c) three meals per 24-hour period to overnight clients. (2) Snacks must be offered between meals. (3) The center must establish and maintain			
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clients. (2) Snacks must be offered between meals.	center over 10 hours;		
clients. (2) Snacks must be offered between meals.	(c) three meals per 24-hour period to overnight		
(3) The center must establish and maintain	(2) Snacks must be offered between meals.		
	(3) The center must establish and maintain		

standards relative to food sources; refrigeration;		
refuse handling; pest control; storage,		
preparation, procuring, serving, and handling		
food; and dishwashing procedures that are		
sufficient to prevent food spoilage and the		
transmission of infectious disease, including the		
following:		
(a) Food must be obtained solely from sources		
that comply with all laws and rules relating to		
food and food labeling;		
(b) The use of home canned foods is prohibited;		
(c) If food subject to spoilage is removed from its		
original container, it must be kept sealed and		
labeled; and		
(d) Food subject to spoilage must be dated.		
(4) Foods must be served in amounts and a		
variety to meet the nutritional needs of each		
client.		
(5) Foods must be cut, chopped, and ground to		
meet individual needs.		
(6) Potentially hazardous food, such as meat and		
milk products, must be stored at 45 ° F or below.		
Hot food must be kept at 140 ° F or above during		
preparation and serving.		
(7) Freezers must be kept at a temperature of 0 °		
F or below and refrigerators must be kept at a		
temperature of 45 ° F or below. Thermometers		
must be placed in the warmest area of the		
refrigerator and freezer to assure proper		
temperature.		
(8) Produce, food, and containers of food must be		
stored a minimum of six inches above the floor		
in a manner that protects the food from splash		
and other contamination.		
(9) Employees shall maintain a high degree of		
personal cleanliness and shall conform to good		

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hygienic practice during all working periods in			
food service.			
(10) No food service employee who is either			
infected with a disease in a communicable form			
that can be transmitted by foods, a carrier of			
organisms that cause such a disease, or afflicted			
with a boil, an infected wound, or an acute			
respiratory infection, may work in the food			
service area in any capacity in which there is a			
likelihood of that person contaminating food or			
food contact surfaces with pathogenic organisms			
or transmitting disease to other persons.			
(11) Tobacco products may not be used in the			
food preparation area.			
(12) If an adult day care center contracts with			
another establishment to prepare food for the			
clients, a record of each such contract must be			
maintained for at least one year.			
37.106.2620 CLIENT AND PERSONNEL			
<u>RECORDS</u>			
(1) An adult day care center shall prepare a			
record for each client composed of at least the			
following information: name; address; sex; social			
security number; date of birth; marital status;			
insurance or financial responsibility information;			
religious affiliation; next of kin; the first day of			
service and the last day of service; the client's			
physician's name, address, and telephone			
number, if appropriate; required medications, if			
applicable; the date and time of visit to or by			
his/her physician; and a record of medications			
taken by the client as required in ARM			
37.106.2621(3).			
(2) The center shall retain all client records for			
no less than five years following the last day of			
service to the client or the client's death,			

whichever date is earlier.		
(3) The center must maintain a personnel record		
for each employee, including for substitute		
personnel, that includes at least the following:		
(a) employment application;		
(b) employment contract;		
(c) TB test records;		
(d) references;		
(e) performance appraisals; and		
(f) a description of any significant incident		
involving both the employee and a client and its		
consequences.		
37.106.2621 MEDICATIONS		
(1) If a client is required to take medication while		
at the center, the client must be capable of taking		
his/her own medications, with the following		
assistance from staff:		
(a) reminding the client to take the medication at		
the proper time;		
(b) removing medication containers from		
storage;		
(c) assisting with removal of a cap;		
(d) guiding the hand of the client; and		
(e) observing the client take the medication.		
(2) All medications must remain in locked		
storage until the client is discharged.		
(3) The center must maintain for each client a		
medication administration record listing all		
medications used and all doses taken or not taken		
by the client.		